

which are without petals and of a pure yellow; seeds very small. Sow during April, where they are to remain. The flowering begins within two months and continues the whole summer. The leaves are used in salads to which they give a piquant taste. They also have an exciting action upon the salivary glands." (*Vilmorin*.) For trial in Florida and Hawaii. Very pungent.

**2060. SPILANTHES OLERACEA RUBRA.**

**Brazilian cress.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Brown in color. Good for hot countries, where it replaces water cress. A variety of No. 2059.

**2061. CUMINUM CYMINUM.**

**Cumin.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Maltese." Seeds used in cooking, for confectionery, and in the manufacture of liqueurs. "An annual, native of upper Egypt. Low-growing, 4 to 6 inches high, branching from the base. The seeds have a hot taste and strongly aromatic flavor. The seed is sown in the open ground about the middle of May. The plants grow rapidly, and the seeds commence to ripen about the end of July. Cultivation, an occasional hoeing." (*Vilmorin*.)

**2062. ALLIUM ASCALONICUM.**

**Shallot.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

Very much used in France. Keeps all the year. "Perennial. The shallot seldom produces seeds but has a profusion of leaves. Its bulbs, when planted in spring, speedily divide into a great number of cloves which remain attached to a common disk, and quickly grow as large as the original bulb. The cloves are planted very early in spring in rich, well-manured soil, not very deeply, about 4 inches apart. When the leaves commence to wither, about July, the tufts of plants are pulled up and left to dry for a few days, after which they are divided and the bulbs stored in a dry place. The bulbs, which keep for a whole year, are used for seasoning, and give a more delicate flavor than most onions. The leaves are also eaten, cut when they are green." (*Vilmorin*.)

**2063. FOENICULUM DULCE.**

**Fennel.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Florence or sweet fennel." Very good; should be grown in the South; eaten raw as well as cooked. "A very distinct, low-growing and thick-set annual, with a very short stem which has the lower joints very close together. Leaves large, very finely cut, light green; leaf-stalks very broad, whitish green, overlapping one another at the base of the stem, the whole forming a kind of enlargement or head varying in size from as large as a hen's egg to the size of one's fist, firm, white, and sweet inside. The seed is sown in rows 16 to 20 inches apart. The plants should be thinned to 5 or 6 inches apart, and the beds should be frequently watered. When the bulb is as large as an egg it should be hilled so that it is half covered. The plant is ready to cut for use in about 10 days after being hilled. It is usually eaten boiled. The flavor somewhat resembles that of celery, but is sweeter and more delicate." (*Vilmorin*.)

**2064. VICIA FABA.**

**Broad bean.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Perfection." The broad beans are largely grown as a table vegetable in England and on the Continent. The seeds are eaten both in the green state and when dry, boiled, or in soups.

**2065. VICIA FABA.**

**Broad bean.**

From France. Received through Mr. W. T. Swingle, February 13, 1899.

"Seville long-pod." Has very long pods. Is early, but is less prolific than some others. "Stem quadrangular, erect, 2 to 2½ feet high, not very stout, sometimes quite green and sometimes slightly tinged with red. The foliage is of a lighter shade of green than the other varieties, with more elongated leaflets. Flowers, 2 to 4 in each cluster; the standard is greenish white, longer than broad, and remains folded in the center even when the flower is full blown. This gives them the appearance of